

## To get started

**Kir** - 12 cl 3,50€  
Kir white wine / Breton kir (cider)  
Choice of cream : black currant, raspberry, balckberry, peach, violet

**Normand Kir** - 12 cl 4€  
Cider, calvados

### Apéritifs

Ricard, whisky (Cutty Sark) - 4 cl 5€  
Martini white, red, campari - 6 cl 5€  
Suze, porto, pommeau, muscat - 12 cl 5,50€  
Gin 6€  
Vodka 6€  
Malibu coco 6€  
Aperol spritz - 25 cl 9€  
Americano - 15 cl 9,50€

## Alcools and spirits

4cl - 8€

Rhums - Havana 3 ans  
- Botran (brun)

Whiskys - Jameson  
- Chivas 12 ans  
- Jacks Daniels  
- Aberlour 10 ans

## Eaux de vie & liquors

4cl - 8,50€

Get 31, Get 27, Cointreau, William Peer  
Baileys, Kahlua, Grand Marnier,  
Calvados cream, Calvados, Limoncello

4cl - 8,50€

Cognac, Calvados 16 years

NET PRICE - SERVICE INCLUDED

## Mineral waters

Sparkling or still water 50cl 1 L  
4€ 6€

## Fresh soft drinks

**Sodas** - 25 cl 3,50€  
Orangina, Fuze tea, Oasis tropical, Schweppes tonic or agrums

**Sodas** - 33 cl 3,70€  
Coca cola, Coca cola zéro, lemonade, Perrier

**Diabolos** - 33 cl 3,70€

**Syrups** - 33 cl 3,50€  
Grenadine, strawberry, peach, lemon, mint, cherry violet, banana, kiwi, orgeat

**Fruits juice** - 20cl 3,50€  
Orange, apple, pineapple, apricot, tomato, blackcurrant

**Pressed fruits** 4,50€  
Orange or lemon

## Hot drinks

### Coffee or chocolate

Coffee bar (from 9am to midday and from 3pm to 7pm) 1,30€  
Espresso, long coffee, decaffeinated, nut 2€  
Double espresso, double decaf, cream coffee 3,50€  
Cappuccino, large cream, hot chocolate 4€  
Chocolate or viennois coffee 5€

**Teas ou infusions** 3,50€  
Green tea, mint tea, red fruits tea, earl grey, lemon tea, jasmine tea, verbena tea, verbena and mint tea, breakfast

**Médicinal coffees** 10€  
Irish coffee (whisky)  
Normand coffee (calvados)  
Jamaïcan coffee (rhum)

## Must-haves

**Mojito** 10,50€  
Rum, green lemon, brown sugar, mint, sparkling water

**Pina colada** 10,50€  
Rum, Malibu, pineapple juice, coconut ice cream

**Bloody Mary** 10,50€  
Vodka, tomato juice, yellow lemon, salt celery, tabasco

## Cider

Glass of cider - 12 cl 3,50€

Bolée of cider - 20 cl 4,50€

Pressure cider demi sec - 25 cl 6€

Pressure cider demi sec - 50 cl 8€

Pressure cider demi sec - 75 cl 11€

Bottle of corked cider Brut 11€

Bottle of corked cider Doux 11€

Sparkling apple pear (free alcohol) - 33 cl 4€

Farmhouse apple juice - 33 cl 4€



NET PRICE - SERVICE INCLUDED

Means of payment accepted: cheque and cash

## Beers

**Draught beer** 25cl 33cl 50cl

Jupiler - 4,8% cl alc. 3,5€ 5€ 7€

Lefe Blonde - 6,6% cl alc. 4€ 6€ 8€

Triple Karmeliet - 8,4% cl alc. 4,5€ 6€ 9€

Kwak - 8,4% cl alc. 4€ 6€ 8€

Monaco 4€ 6€ 8€

Picon 4€ 6€ 8€

Panaché 4€ 6€ 8€

The beer of the moment 4€ 6€ 8€

### Bottle

Desperados - 5,9% cl alc. 6€

Heineken - 5% cl alc. 4€

1664 - 0% cl alc. 4€

**Normandy Beer Thorgoule** 33cl

Amber - 8,5% cl alc. 6,50€

Triple - 6,5% cl alc. 6,50€

White - 5% cl alc. 6,50€

Blonde - 5% cl alc. 6,50€



Restaurant  
Brasserie  
Bar

HONFLEUR

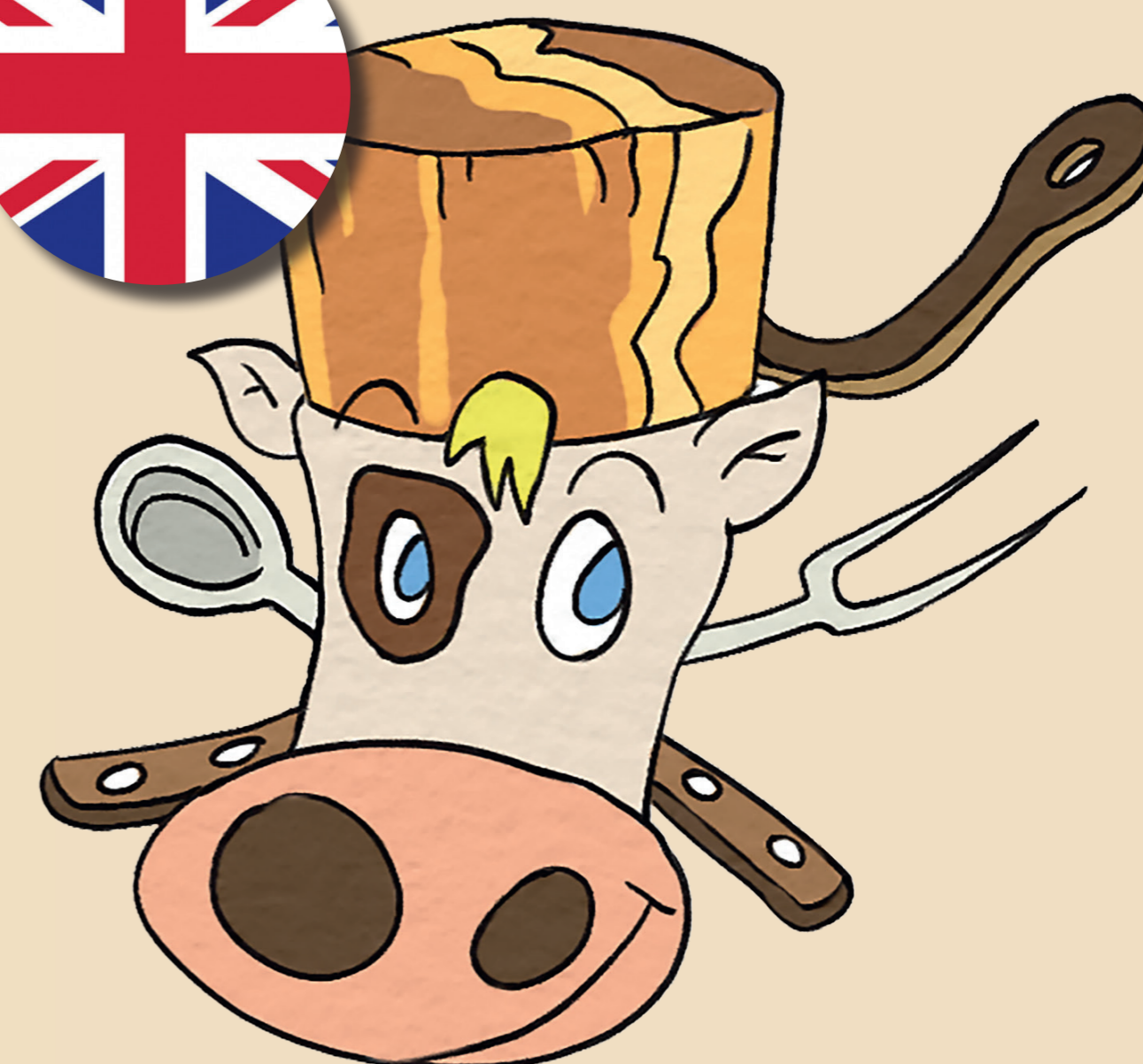
Tél. 02 31 89 56 85

contact@alcyone-honfleur.fr

# L'Alcyone

Bienvenue chez Vous

ON Y MANGE BIEN, ON S'Y SENT BIEN, ON Y REVIENT !



Find us on our social media platforms!  
@lalcyone



ORDER ONLINE  
by flashing the QR code







Restaurant - Brasserie - Bar

Tel. 02 31 89 56 85

contact@restaurant-honfleur-alcione.fr

Restaurant labellisé en décembre 2013  
"Maître Restaurateur"



## TO SHARE for Apéritif (for 2 persons)

CHEESE BOARD	MEATS BOARD	FISCHERMAN BOARD	ALCYONE BOARD	PÉRIGORD BOARD
<b>20€</b>	<b>20€</b>	<b>20€</b>	<b>23,50€</b> (1,20 m)	<b>20€/person</b>
2 Crispy of cheese and bacon 4 pieces of fried camembert Cheese fries Mountain cheese Toast of norman cheese	Ham with herbs, dry sausage, sausage with Camembert, coarse pork sausage, dry and smoked pork loin, old fashioned country-style terrine	Smoked salmon Shrimps Fish rillettes Deep-fried squid Breaded shrimps	You composed among anothers boards, except in the Périgord board (possibility of 6 items)	Smoked and sliced duck breast (5 slices), foie gras (70g), duck rillettes, duck confit (2 pieces), Cassolette of potatoes in goose fat

### Starters

Périgourdine salad (goose liver, slice of smoked duck breast, gizzard, duck paté, salad)	24€	Baked egg with camembert cheese	8,50€
Homemade goose liver (140 gr)	20€	Fried camembert cheese bites	8,50€
Poké Bowl (chicken or fish depending on the daily catch) or veggie bowl (sushi rice, cucumber, avocado, edamame beans, sesame oil, grilled sesame seeds, beets, grated carrots)	15€	Crispy Neufchâtel cheese with bacon	8,50€
Potatoes and cheese tart	8,50€	Gizzard salad	8,50€
Old-fashioned country-style terrine	8,50€	Shrimps (12 pieces)	12€
Apple and cheese samosa, cider sauce	8,50€	6 n°3 oysters	12€
		6 n°3 oysters au gratin with camembert	18€

### Kids menu 11€

Plats	Desserts
Nuggets (fries or green beans)	Ice cream (2 scoops)
Chopped steak (fries or green beans)	Chocolate mousse
White fish, white butter sauce (fries or green beans)	Sugar crepe, nutella or jam
	1 syrup with water (choose your syrup)

NET PRICE - SERVICE INCLUDED

### Buckweat Pancakes

Biquette	13,50€
Goat cheese, cream, emmental, caramelized apple's, honey	
Normande	13,50€
Minced chicken, mushrooms, Camembert cheese raw milk, emmental and cream	
Complète	12,50€
Ham, emmental, egg, mushrooms, cream	
Chaloupe	13,50€
Smoked salmon, cream, lemon, mushrooms, emmental	
Burger	14€
Chopped steak, egg, bacon, cheddar, emmental cheese	

### Burgers

Classique	13,50€
Chopped steak, tomatoes, red onions, pickles, cheddar, ketchup and mayonnaise	
Végétarien	12,50€
Vegetables steak, vegetarian cheese, red onions, tomatoes, salad	
Mountain	16,50€
Butcher's steak, mountain cheese, mountain ham, candied onions, mustard cream	

### Pizzas

Margherita	11€
Tomato sauce, pizza cheese, oregano	
Régina	13€
Tomato sauce, pizza cheese, ham, mushrooms, oregano	
3 Fromages	13€
Tomato sauce, pizza cheese, gorgonzola, parmesan, oregano	



### Mussels

Marinière white wine	14,50€
Poulette white wine, white butter and cream	15,50€
Normande white wine, cream, camembert	15,50€
Roquefort white wine, cream, roquefort	15,50€
Chorizo white wine, cream, chorizo	15,50€

(All our mussels are served with french fries)  
Ask for the place of production

### Spécialities

<b>Le Clacos :</b>	21€
A whole Camembert cheese served in the oven in it's wrapping, with differents meats, salad and potatoes.	
<b>Le Pont les vaches :</b>	21€
A whole Pont l'Evêque cheese served in the oven in it's wrapping, with differents meats, salad and potatoes.	
<b>Casserole of chicken stew with camembert</b>	16€

### Meats

Beef fillet (250g), homemade béarnaise sauce	24€
Veal chop	22€
Lamb shank	20€
Risotto of pasta with truffled white ham	16,50€
Beef cheek in cider sauce	18€
Flank steak with shallots	17€
Duck parmentier, green salad	17€
Chicken stuffed with apples and coarse pork sausage, camembert sauce	17€

All our meat and fish dishes are served with a choice of ONE side dish: chips, green salad, risotto, tagliatelle, green beans, pommes grenailles and ONE sauce of your choice: camembert, pepper, chorizo, shallot, béarnaise.  
Supplement for sauce or garnish: 1.00 euros

NET PRICE - SERVICE INCLUDED

### Fishes

Monkfish medaillon with chorizo	24€
Pan-fried scallops Provençal style	24€
Roasted prawns with garlic butter and Pastis	23€
Roasted cod with citrus butter	20€
Sea sauerkraut	21€
Salmon, hake, smoked cod, white cabbage, shrimps, potatoes and white butter sauce	
Honfleur stew	21€
Potatoes cooked in the broth of cider salmon, hake, smoked cod, mussels and white butter sauce	
Skate wing, white butter sauce	17€

### Ice Cream

Glaciers des Alpes	
1 scoop	2,50 €
• 2 scoops	4,50€
3 scoops	6,50€
<b>Supplement</b> (chocolate, whipped cream)	1€

#### Our flavors :

Coffee, salted butter caramel, chocolate, blackcurrant, strawberry, raspberry, vanilla, mint, pistachio, rum grape, green apple, coconut, lemon

### Ice Cream Bowl

8,50€

Colonel  
Lemon ice cream, Vodka

Coffee ou Chocolate Liégeois  
Coffee or chocolate ice cream, chocolate or coffee sauce, whipped cream

Banana Split  
Banana, chocolate ice cream, vanilla and strawberry chocolate sauce and whipped cream

Trou Normand  
Green apple ice cream, Calvados

### DESSERTS

Desserts from the menu with a •

#### Classics

- Gourmet coffee or tea
- Crème Brûlée caramel salt butter
- Teurgoule
- Rice pudding
- Norman apple tart warm, milkjam and vanilla ice cream
- Chocolate mousse
- Cheese plate
- Bohémienne (chocolate mousse, vanilla ice cream and hot chocolate)
- Normande Bowl (caramelized apples, compote, Calvados, Salidou)
- Chocolate Moelleux with vanilla ice cream

#### 7,50€ Crepes

- Sugar 3,50€
- Butter or lemon and sugar 4€
- Chocolate or Honey 4€
- Salidou (Caramel salt butter) 4€
- Nutella 4€
- Whipped cream 4€
- Grand Marnier or Calvados 6,50€
- Gourmande (banana, Nutella, vanilla ice cream et whipped cream) 9€
- Normande (caramelized apples, compote, Calvados, Salidou) 9€

#### Waffles

- Sugar 4,50€
- Chocolate or Honey or Jam (apricot, strawberry, blueberry) 5,50€
- Nutella or Whipped Cream 5,50€
- Salidou 6,50€

### Menu Ardoise 19€

Starter + Main Or Main + Dessert Or Main + Dessert

#### Starters

- Apple and Camembert Samosa
- Poké bowl (chicken/salmon/veggie)
- Casserole egg with Camembert
- Gizzard salad
- Camembert breaded and fried
- Neufchâtel crisps with bacon
- Potato tatin with mountain cheese
- Old fashioned country-style terrine

#### Dishes

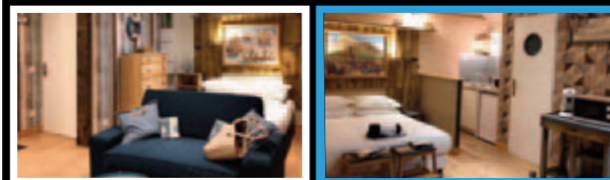
- Flank steak with shallots
- Chicken stuffed with apples and coarse pork sausage
- Sea sauerkraut
- Skate wing, white butter sauce
- Duck parmentier with green salad
- Mussels
- Casserole of chicken and cheese
- Risotto of pasta with truffled white ham
- Traditional pancake (ham, egg, cheese)
- Dish of the day

Served all day at midday to 2 p.m and from 7 p.m to 9 p.m

NET PRICE - SERVICE INCLUDED

### LA VILLA DES SOUHAITS

Lose yourself, take a rest!



#### SEASONAL RENTALS

39, rue de la Chaussée - 14600 HONFLEUR  
Tel. : 06 22 92 77 30